



The Larder Share-Style Menu

Create a share-style menu to suit your tastes! Selections will be served on platters in the centre

of each table for guests to help themselves. A share-style menu offers a wide choice of dishes

with something to suit all taste buds.

Share style main only - \$80.00 per person

Share style entrée & main - \$105.00 per person

Selection of two canapés, Share style main - \$105.00 per person

Selection of two canapés, Share style entrée & main - \$125.00 per person

Minimum cost \$800

Selection of rustic bread, olives & olive oil

Entrée

Share style boards of locally handcrafted salumi, pancetta & prosciutto, peeled king prawns, oysters, smoked salmon, marinated grilled vegetables, and a trio of dips, pesto & aioli.

Main Course Item – 2 choices

Fillet of beef with sauce béarnaise

Grilled beef medallions with caramelised onion & red wine reduction

Loin of lamb with asparagus & roasted tomato

Pan-fried lamb medallions with leek & button mushrooms

Loin of Bangalow sweet pork stuffed with pancetta & sage

De boned chicken wrapped in prosciutto

Chicken breast medallions with tomato confit & rocket pesto

Pan-roasted snapper with garden herbs & lime butter sauce

Atlantic salmon with preserved lemon & herb crust

Grilled king prawns with roasted garlic, olive oil & basil

Vegetables – 1 choice

Mélange of steamed vegetables with olive oil

Country-style roasted vegetable medley

Char grilled Mediterranean vegetables with rocket & basil

Wok tossed vegetables with ginger & sesame oil

Potato – 1 choice

Cocktail potatoes roasted with garlic & thyme

Layered creamy potato gratin

Potato mash with olive oil & parsley

Rosemary roasted sweet potato

Pasta & Rice – 1 choice

Risotto with garden vegetables

Grilled corn, basil & parmesan polenta

Vegetable couscous with orange & saffron

Wok tossed noodles with wilted Asian greens

Ratatouille & ricotta cannelloni's

Salads – 1 choice

Mixed green leaves with avocado & croutons

Shredded green papaya with mint, coriander & roasted peanuts

Roma tomato, roasted Spanish onion & olives
Green beans, grilled capsicum & crumbled feta

Dessert Buffet Menu Option

Add a deluxe dessert buffet to your menu selection @ \$20.00pp

The minimum cost is \$150.00

Flourless Chocolate Mud Cake

New York Style Baked Cheesecake

Tiramisu

Caramelised Lemon Tart

Custard-filled Profiteroles with chocolate sauce

Warm sticky date pudding with caramel sauce

Warm Berry Crumble

White & dark chocolate mousse

It is also included in the dessert buffet.

Platters of local seasonal fruits

Wedding Cake served as dessert.

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ \$8.00pp

TO FINISH

Endless brewed coffee & tea selection - \$140 (up to 75 guests) or \$190.00 (over 75 guests)

Barista style espresso coffee (machine included) & tea selection - \$205.00 up to 50 guests /
\$350

over 50 guests (*max. 100 guests*)

SERVICE STAFF

Supervisor (Mon-Sat) \$65.00 per hour (Sun) \$80.00 per hour

Food & Beverage Staff (Mon-Sat) \$60.00 per hour (Sun) \$75.00 per hour

Chef on Site @ \$300.00

Additional cost applicable for Public Holidays

** Please note a minimum of a 4-hour call out is applicable for all service staff*